

Lead on

with the comfort and confidence
that the foods you create will benefit
from the finest fiber on earth.



Sunfiber®



True Comfort

Sunfiber is a truly regulating prebiotic fiber with an optimal gut transit time. Consumers experience less of the gas and bloating that is typically associated with other fibers.



Inherently Beneficial

Sunfiber is a clinically proven galactomannan based soluble fiber sourced from the guar bean. It is a 100% gluten free and low caloric ingredient that can enhance foods such as cereals, snack bars and yogurts.



Easy to Incorporate

With Sunfiber, formulators maintain control of their recipe and manufacturing process. Sunfiber is more resistant to heat and low pH than common soluble fibers. Tasteless, colorless, odorless, and completely soluble.

Boost Your Foods with Sunfiber

What is Sunfiber?

Sunfiber is an all natural, galactomannan based soluble fiber made from hydrolyzed guar gum. Tasteless, colorless and odorless, Sunfiber has no visible effect on your product but significantly boosts its health benefits and improves functionality in foods and beverages. Sunfiber is an all natural, low calorie ingredient that's non-GMO, vegan, Kosher and Halal.



What is hydrolyzed guar gum?

Hydrolyzation is a controlled natural enzymatic process that breaks guar gum down into smaller units, greatly decreasing its viscosity and allowing the particles to dissolve more readily, while maintaining the original fiber content. Sunfiber is a 100% gluten free fiber. In contrast, many soluble fibers contain gluten, or claim to be gluten free while having levels as high as 20 ppm.



How is Sunfiber superior to other fibers?

Sunfiber is a true regulating fiber that not only helps with occasional constipation, but uniquely helps with diarrhea as well, returning stool content to a normal healthy state without the typical bloating, cramping and gas production of other fibers. Sunfiber provides a healthy satiety effect and enhances mineral absorption.



What is the regulatory status?

Sunfiber has GRAS affirmation, having no adverse effect at levels over 60 grams per day. It also has approved health claims in Canada – 20% reduction in postprandial blood glucose levels, and regulatory approval in most countries.



How should products containing Sunfiber be labeled?

Sunfiber® (Partially Hydrolyzed Guar Gum)
Sunfiber® (Galactomannan Fiber)
Sunfiber® (Guar Fiber)

Product Identification

Chemical name:	Partially Hydrolyzed Guar Gum
Synonyms:	Galactomannan Fiber, Guar Fiber
Chemical Formula:	(C ₆ H ₁₀ O ₅) _n
CAS Registry No:	11078-30-1
HTS Number:	1302.32.0020

Product Information*

Sunfiber R (regular grade)

Appearance	White to off-white powder
Dietary Fiber Content	Not less than 85.0%
Viscosity	Less than 13 mPa·S
Particle Size	Min 90% through #40 USS sieve
Loss on Drying	Less than 5.0%
Protein	Less than 1.0%
Calories	1.9 kcal/gram

Sunfiber AG (agglomerated grade)

Appearance	White to off-white powder
Dietary Fiber Content	Not less than 85.0%
Viscosity	Less than 13 mPa·S
Particle Size	Max 2% on #20 USS sieve Max 40% through #80 USS sieve
Bulk Density	0.20-0.24 g/cc
Loss on Drying	Less than 5.5%
Protein	Less than 1.0%
Calories	1.9 kcal/gram

* please see product specifications for further details.

Packaging and Storage

Sunfiber R:	15 kg net weight in kraft bag
Sunfiber AG:	10 kg net weight in kraft bag
In its original packaging, may be stored at room temperature at least 24 months from date of production. Store in a cool, dry place away from heat and direct light.	

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Sunfiber®

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